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January 3, 2008

TO: Each Supervisor

FROM: Jonathan E. Fielding, M.D., M.P.H. *Jonathan E. Fielding*
Director and Health Officer

SUBJECT: **TRANS FAT REDUCTION AND NUTRITIONAL LABELING**

On January 30, 2007, the Board approved a motion by Supervisor Burke, which 1) instructed the Director of Public Health to develop for Board review and approval within 45 days, a voluntary, incentive-based program for trans fat reduction in food sold in retail food facilities, 2) instructed the Director of Public Health to work with the CAO and County Counsel to develop contract language which will require operators of food facilities who prepare and serve food in County buildings to comply with limits on trans fats in servings, and 3) went on record in support of State legislation that would a) restrict the amount of trans fat in retail food facility food servings and b) promote the availability of calorie and nutritional labeling by retail food facilities on their menus and menu boards.

On March 16, May 8, June 21, July 27, and September 14, 2007, I provided you with status reports on this motion. This is an update on actions taken since the last report.

Voluntary Incentive-based Trans Fat Reduction Program

The Department conducted three training sessions in early October for Environmental Health staff, who are now prepared to review Artificial Trans Fat Reduction (ATFR) Program applications and conduct on-site inspections at participating food facilities.

The Department has finalized the application, the Conditions of Approval document, and the ATFR Program policy for the Environmental Health Program Policy and Operations Manual. Based on advice from County Counsel, the decal was revised from "Trans Fat Free" to "0 Grams Trans Fat" (see Attachment 1). The Voluntary Artificial Trans Fat Reduction Action Team (VATFAT) met on November 1 to discuss the launch of the program and to review the program policies as well as the revised decal and documents to be posted on the Department of Public Health (DPH) website. The group approved all materials. The representatives from the California Restaurant Association and the California Grocers Association will assist in outreach efforts to raise awareness of the program and to encourage participation.

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The ATFR Program was launched on November 15, 2007. A press conference was held at Poquito Mas in Westwood to announce the launch of the ATFR Program. A letter was sent to all Los Angeles County food facilities inviting them to participate in the program. Environmental Health developed a website containing: information on artificial trans fats for the general public and for restaurants, a brochure explaining the ATFR Program, the program application with instructions, and a link to the webpage of the American Heart Association listing 0 grams trans fat products for restaurants.

County Food Service Contracts

Meetings took place on July 19, September 12, October 30, and November 28, 2007 between DPH, CEO, County Counsel and representatives of other departments that have food service contracts to review language for food service contracts at County facilities. As food service contracts are renewed, contractors will be required to participate in the ATFR Program. Based on input from these meetings, County Counsel developed contract language, which was approved by the group at the November 28th meeting. In January, the Department will begin the process of including the new language in the RFPs of contracts due for renewal.

County Support for State Legislation

County-supported SB 120 (Padilla/Migden), which would require restaurants with 15 or more food facilities in California to post calories on menu boards and other nutritional information on menus, passed both the Assembly and the Senate but was vetoed by the Governor. The Department is working with the Chief Executive Office to identify and follow State bills which should be supported based on the Board's motion. The CEO will include updates on these bills in its periodic Sacramento legislative status memos to the Board.

I will provide you with another status report on this motion by March 30, 2008. In the meantime, if you have any questions or need additional information, please let me know.

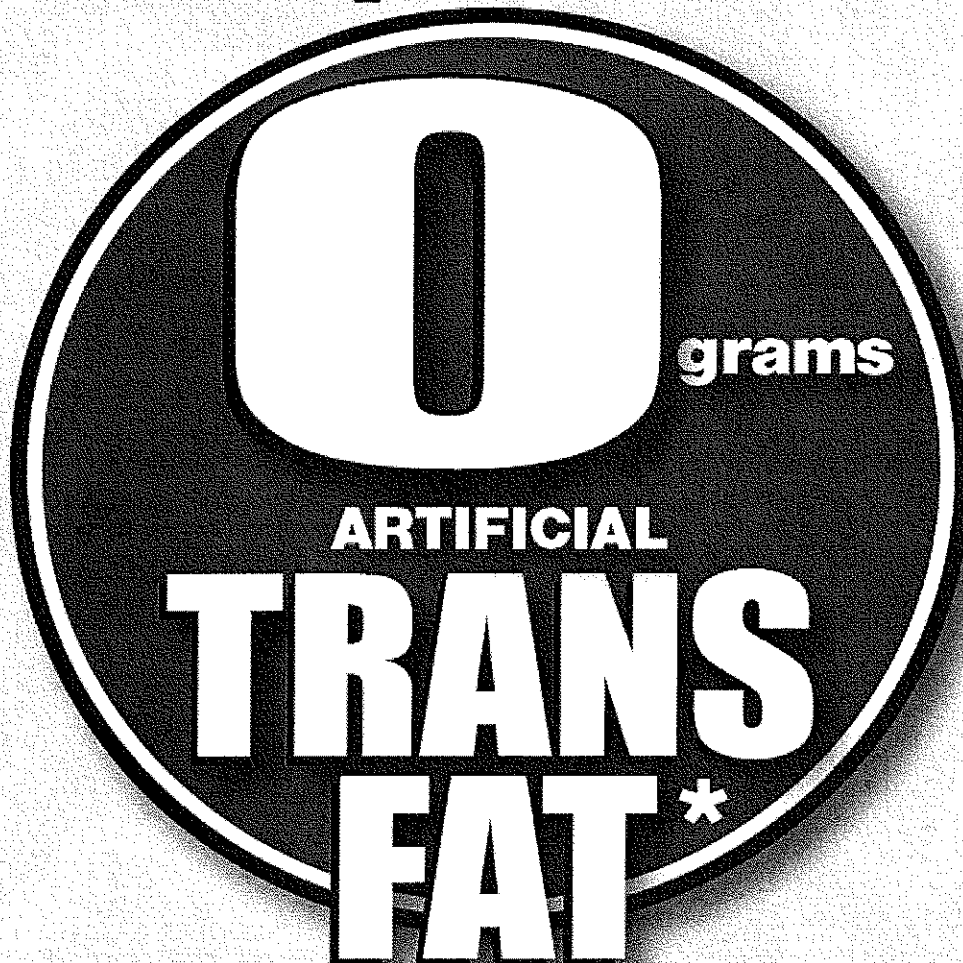
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Attachment

c: Chief Executive Officer
County Counsel
Executive Officer, Board of Supervisors



We are proud to serve



*Federal regulations provide that foods with trans fat values of less than 0.5 grams per serving may be listed as zero grams of trans fat. This facility does not store, distribute, serve or use in the preparation of any menu item food containing partially hydrogenated vegetable oils, shortening or margarines with 0.5 grams or more trans fat per serving except food served directly to patrons in a manufacturer's original, sealed package. For additional information, log onto the County of Los Angeles Department of Public Health website: www.lapublichealth.org